

SLATE STEAK SUSHI & CRAFT BAR

SOUP AND GREENS

ADD CHICKEN+15 STEAK+15 SHRIMP+15 SALMON+22

CHEF’S SOUP OF THE DAY house-made soup with fresh, seasonal ingredients 8 cup

CHOPPED WEDGE iceberg lettuce, tomatoes, chives, applewood bacon, gorgonzola dressing 15

CLASSIC CAESAR romaine hearts, aged parmesan, buttered herb croutons, caesar dressing 14

STEAKS

2025 Ventura County Star Readers’ Choice Best Steakhouse in Ventura County

FILET MIGNON

8 oz filet, yukon mashed potatoes, caramelized shallots, asparagus, cherry demi 54

NEW YORK COFFEE-RUBBED

14 oz New York, miso butter, charred corn polenta, broccolini 48

HANGER STEAK

8oz hanger steak, peppercorn sauce, seasoned fries, arugula salad 36

TOMAHAWK STEAK

32 oz tomahawk, chimichurri, papas bravas, brussels sprouts 125

WAGYU BURGER

premium wagyu beef patty, smoked bacon, danish blue cheese, house-made onion jam, fresh arugula, roasted garlic aioli, served on a toasted brioche bun with crispy seasoned fries 29

PRIME RIB WEDNESDAYS

au jus and creamy horseradish, double-butter mashed potatoes, garlic green beans – until we sell out 39

ENHANCEMENTS

LOBSTER TAIL 9oz with drawn butter 35

BLACKENED SHRIMP 15

SAUCES THAT COMPLIMENT

CREAMY HORSERADISH 3

CHERRY DEMI-GLACE 3

SLATE CHIMICHURRI 3 with an Asian twist

PEPPERCORN SAUCE 3

TOMAHAWK STEAK DINNER FOR TWO

dinner starts with a choice of caesar salad or soup of the day each, followed by a shared course of Slate Roll or tempura cauliflower Then main event: 32 oz tomahawk with all 4 sauces brandy peppercorn sauce, creamy horseradish, cherry demi-glace, chimichurri, loaded mashed potatoes, chef’s garden vegetables. 150

MAINS

CACIO E PEPE GNOCCHI

gnocchi tossed with aged parmigiano-reggiano, pecorino romano, and cracked black pepper, finished with fresh arugula and chives 25
add shrimp/ lobster/ chicken/ filet mignon tips

BRAISED SHORT RIB

whipped yukon gold potatoes, roasted broccolini, crispy leeks, red wine jus 38

FISH & CHIPS

beer-battered cod, seasoned fries, caviar tartare sauce 27

PAN-SEARED SALMON

yuzu beurre blanc, charred corn risotto, asparagus 38

CHARDONNAY CHICKEN

crispy or grilled bacon-chardonnay gravy, double-butter mashed potatoes, garlic green beans 28

DESSERTS

VANILLA PANNA COTTA

blueberry compote, honey-citrus syrup, shiso

MOLTEN LAVA CAKE

warm chocolate cake with a molten center, vanilla bean ice cream, fresh berries, and cocoa dust.

BUTTER CAKE

warm vanilla butter cake with a caramelized crust, vanilla bean ice cream, and seasonal berries.

SALTED CARAMEL CRÈME BRÛLÉE

silky vanilla custard infused with salted caramel, finished with a crisp brûléed sugar crust and flaky sea salt.

MANGO SGROPPINO

mango sorbet, sparkling sake, fresh lemon zest, mint, whipped tableside until light and frothy